

DOGWOOD TAVERN

Cannon Cove Oysters*

Full bodied, mild salinity. Sustainably farmed by War Shore Oyster Co.

James River, VA.

½ Doz. 12 / Doz. 22

SOUPS & SALADS

Ancient Grain Buddha Bowl

Quinoa, brown rice, kale & spinach. Garlic chickpeas, mixed country olives, fresh avocado, roasted beets, hard boiled egg & basil pesto. 13
Add grilled skirt steak, blackened mabi, salmon*, shrimp or grilled chicken 6*

Apple & Chicken Salad

Mixed greens, grilled chicken breast, Granny Smith apples, dried cranberries, spiced pecans, crumbled blue cheese & Champagne vinaigrette. 14

Steak Salad* Fresh arugula, grilled skirt steak, cherry tomatoes, roasted corn, blue cheese crumbles, roasted shallot vinaigrette & balsamic reduction drizzle. 15

Black Bean & Avocado Shrimp Salad

Fried gulf shrimp, mixed greens, black bean & roasted corn salsa, fresh avocado, cherry tomatoes & cilantro lime vinaigrette. 14 *Sub Salmon +2*

Salmon Salad* Grilled Atlantic salmon, arugula, hard boiled egg, roasted beets, summer corn, country olives, house pickled red onion & Champagne vinaigrette. 15

Wedge Salad House made blue cheese, crispy bacon & cherry tomatoes. 8

Soup of the Day

Bowl 7 / Cup 5

SIDES 6

Tater Tots & Dogwood's Special Sauce

Waffle Fries • Mashed Potatoes

Jambalaya • Side Salad • Sautéed Spinach

Coleslaw • Virginia Ham Mac & Cheese

BRUNCH IS BACK!

Saturdays & Sundays: 10AM-3PM

**This item may be served raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TAVERN BITES

Warm Bavarian Pretzels & Beer

Cheese Fondue House made beer cheese with Fancy Clancy's Pilsner, soft pretzel batons, Granny Smith apples & spicy mustard. 12

Quesadilla Jack & cheddar cheese, green onion & diced tomatoes. Served with fresh pico, guac & sour cream. 10 *Add grilled veggies 2 Add grilled skirt steak*, chicken or shrimp 6*

Wings Choose up to two sauces, served with celery & blue cheese dressing. 13
Sauces: Buffalo, Honey Pepper, BBQ, Honey Sriracha, Hot BBQ

Grilled Wings Dry rubbed, lager basted & grilled over open flame. Served with a green goddess dipping sauce. 13

ENTRÉES

Jambalaya Long grain white rice, Cajun spices, Holy Trinity, braised chicken thighs, smoked Andouille sausage & toasted baguette. 16 *Add blackened or grilled shrimp 6*

Braised Pork Shank*

16oz bone-in red wine braised shank, sautéed Brussels sprouts, roasted garlic Yukon gold mashed potatoes & natural pork jus. 22

BURGERS, SANDWICHES & WRAPS

Served with your choice of Waffle Fries, Tater Tots, Side Salad, or Coleslaw. Substitute Sautéed Spinach, Jambalaya, or Virginia Ham Mac & Cheese for \$2 more.

Double Decker Bacon Burger*

Twin beef & bacon patties, pimento cheese, bacon, pickles, onion, iceberg, special sauce. 15

Chicken Gyro Herb chicken breast, warm pita, iceberg, tomato, house pickled red onion, tzatziki. 13

Buttermilk Fried Chicken Sandwich

House made herb ranch, iceberg, sweet onion, pickles, tomato, potato roll. 14

Buffalo Chicken Wrap Crispy buffalo chicken, iceberg, tomato, jack cheese, house blue cheese dressing, flour tortilla. 14

Philly Cheese Steak Shaved ribeye, melted cheese, caramelized onions, pepper, shrooms, mayo, iceberg, crispy sub roll. 14

Blackened Mahi Sandwich

Old Bay potato chips, coleslaw, house made B&B pickles, Cajun remoulade, potato roll. 13

Tidewater Shrimp Po Boy

Iceberg, tomato, dill pickle, Cajun remoulade, toasted baguette. 13.5

Bacon Brussels Sprouts Flash fried Brussels, Applewood smoked bacon, sweet chili, maple & Parmesan 11

Flash Fried Calamari House made marinara, crispy cherry peppers & fresh lemon. 13

Hummus & Pita Grilled pita, classic chickpea & roasted red pepper hummuses, mixed country olives & crunchy veggies. 11

Heaping Nachos Crispy corn tortilla chips with cheddar & jack cheese, house pickled jalapeños, fresh pico & sour cream. 13 *Add grilled skirt steak* or chicken 6 Add fresh guac 3*

Dogwood Spring Rolls Crispy spring roll wrapper, smoked Andouille, blackened chicken, black beans, sautéed peppers, onions & shredded cheese. Served with pepper jelly ranch for dipping. 12

Coconut Curry Salmon* Grilled Atlantic salmon, coconut curry sauce, cilantro Basmati rice, wilted spinach & house made plum sauce. 22

Pan Seared Scallops New England diver scallops, roasted red pepper coulis, ancient grain pilaf, sautéed spinach, cherry tomatoes & Summer corn. 24

Cajun Pasta Sautéed chicken, Gulf shrimp, & smoked Andouille sausage tossed with fresh penne, onions, peppers & Cajun cream sauce. Served with toasted baguette. 19

Big Meadows Sandwich

Grilled chicken, sprouts, tomato, avocado, jack cheese, chipotle mayo, ciabatta. 13

Falafel Wrap Cucumber, tomatoes, iceberg, house pickled red onions, tahini yogurt sauce, flour tortilla. 13

Big Chimney Build-A-Burger*

Choice of: Certified Angus Beef, Veggie or Grilled Chicken Breast 14

No Charge: Blackened, BBQ Sauce, Dogwood's Special Sauce

Add \$1: Caramelized Onions, Grilled Onions, Sautéed Mushrooms, Pico de Gallo or Pickled Jalapeños

Add \$1.50: Bacon, Guacamole, Fried Egg*, Pimento, Swiss, Cheddar, Monterey Jack, Blue, American, Pepper Jack

DRAFTS

Micro of the Month 6.5

Georgia Ave. Sour 7
Denizens Brewing Co. 4.5% ABV

Dogwood Seasonal

Fancy Clancy's Pilsner 6
Eschutcheon Brewing Co.
4.4% ABV

Aslin Rotator

Seasonal Style
Alexandria, VA

Hefeweizen 7
Väsen Brewing Co. • 5.5% ABV

The Truth Double IPA 8.5

Flying Dog Brewing Co.
8.7% ABV

High Barbary Amber Lager 7
Fair Winds Brewing Co.
5.4 % ABV

Partly Cloudy

New England IPA 7.5
Solace Brewing Co. • 7.5% ABV

**Witness Tree
Nut Brown Ale 7**
Antietam Brewing Co. • 5.2% ABV

Dance Of Days Pale Ale 7

Atlas Brewing Co. • 5.7% ABV

Best Buddy Milk Stout 7.5
Rocket Frog Brewing Co.
5.3% ABV

Golden Monkey

Belgian Style Tripel 8.5
Victory Brewing Co. • 9.5% ABV

RVA Cider 7
Buskey Cider • 5.5% ABV

Pocahontas

West Coast IPA 7.5
COTU Brewing Co. • 6.8% ABV

Miller Lite 5.5
Miller Brewing Co. • 4.2% ABV

CANS

Silent Disco

New England IPA 8
Funk Brewing Co. • 6.8% ABV

Purple Haze 6
Abita Brewing Co. • 4.2% ABV

**Schofferhoffer Grapefruit
Radler (17 oz.) 7.5**
Binding-Brauerei • 3.2% ABV

Pattern Recognition

West Coast IPA 7
Reason Beer Co. • 6.0% ABV

Ellie's Brown Ale 6
Avery Brewing Co. • 5.5% ABV

Suns Out, Hops Out

Session IPA 7
Solace Brewing Co. • 4.7% ABV

Stone "Delicious" IPA 7
Stone Brewing • 7.75% ABV

Zona's Revenge Witbier 7

Greenbrier Valley Brewing Co.
5.2% ABV

Guinness Irish Stout (16 oz.) 8
Guinness LTD – Ireland • 4.2% ABV

Liliko'i Kepolo

Passion Fruit Witbier 7
Avery Brewing Co. • 5.4% ABV

Bud Light 5
Anheuser Busch • 4.2% ABV

Corona Extra 5
Cerveceria Modelo • 4.6% ABV

DESSERTS

Cold Brew Nitro Coffee

Chyrus Coffee Company, Washington D.C. 6

Seasonal Pie

Handmade pies from Arlington's own ACME pie company. Served a la mode. *Ask your server for today's selection.* 7

Chocolate Brownie Sundae

House made chocolate brownie topped with whipped cream, vanilla ice cream, caramel and chocolate sauces. 7

Crème Brûlée Cheesecake

A classic version of a vanilla cheesecake with a graham cracker crumble. Served with whipped cream & brandied cherries. 7

COCKTAILS

\$10. All hand-crafted with the freshest ingredients.

SPECIALTY COCKTAILS

Apple Old Fashioned

Bourbon, Simple, Angostura Bitters, Unfiltered Apple Cider

My Sunflower

Vodka, Aperol, St. Germain, Grapefruit, Lemon

Embarcadero

Amaro, House-made Sweet Vermouth, Jack Daniel's Rye Whiskey

Winter Manhattan

Jack Daniel's Rye, House-made Sweet Vermouth, Vanilla Syrup, Boston Bitters

Spicy Paloma

Habanero infused el Jimador, House-made Grapefruit Soda

Espresso Grog

Mount Gay Rum, Honey, Kahlua, Allspice Dram, Chocolate Bitters

CLASSICS

Dogwood Negroni

MurLarkey Imagination Gin, Aperol, Campari, Sweet Vermouth

Moscow Mule

Smirnoff Vodka, House-made Ginger Beer
Only \$7 during Happy Hour!

Dogwood Sazerac

Jack Daniels Rye, Absinthe, Simple, Angostura Bitter

HOT & FROZEN

Hot Mulled Cider

Unfiltered Apple Cider Mulled with Clove, Cinnamon, Allspice and Orange with your choice of Spiced Rum, or Cinnamon Whiskey

Non-Alcoholic Version 7

Hot Chamomile Toddy

Chamomile-infused Bourbon, Cream Sherry, Grapefruit and Cinnamon Syrup, Lemon

Rotating Frozen Patio Pounder

Ask your server for today's selection

WINES

WHITES

Château Vartely Sauv Blanc
Moldova 7.5/28

Villa Sandi Pinot Grigio
Veneto, Italy 8.5/32

Mokoroa Sauv Blanc
Marlborough, New Zealand 9/34

Athena Chardonnay
Modesto, California 9/34

Zestos Rosado
Madrid, Spain 8.5/32

REDS

Château Vartely Cab Sauv
Moldova 7.5/28

Avalon Pinot Noir
California 8.5/32

Drumheller Cellars Cab Sauv
Colombia Valley, Washington 8.5/32

Faustino VII Tempranillo
Rioja, Spain 9/34

Tupã Malbec
Mendoza, Argentina 9/34

SPARKLING

Segura Viudas Cava
Catalonia, Spain 9.5/34